8000 & 8200 SERIES

FULL SIZE ELECTRIC CONVECTION OVENS

INSTALLATION - OPERATION - MAINTENANCE

MODELS

- ❑ 8000 - single standard depth oven
- ❑ 8092 - double standard depth oven
- ❑ 8200 - single bakery depth oven
- ❑ 8292 - double bakery depth oven

MARKET FORGE
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Your Service Agency's Address:

Model

Serial number

Oven installed by

Installation checked by

IMPORTANT

WARNING: Improper installation, adjustment, alternation, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

The information contained in this manual is important for the proper installation, use, and maintenance of this oven. Adherence to these procedures and instructions will result in satisfactory baking results and long, trouble free service. Please read this manual carefully and retain it for future reference.

ERRORS: Descriptive, typographic or pictorial errors are subject to correction. Specifications are subject to change without notice.

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Introduction

IMPORTANT INFORMATION

All Market Forge Industries, Inc. equipment is manufactured for use with the type of electrical rating specified on the rating plate and for installation in accordance with National Electrical Code ANSI /NFPA-70 (latest edition) and/or Canadian National Electrical Code CSA-C22.1 as applicable.

Safe and satisfactory operation of your equipment depends to a great extent on its proper installation. Installation must conform with local codes, or in the absence of local codes with the National Electrical Code, ANSI/ NFPA-70 (latest edition). In Canada, installation should conform to Canadian Electrical Code CSA-C22.1. Electrical wiring from the Electric Meter, main control box or service outlet to appliance must be electrically grounded in accordance with local codes or in the absence of local codes, with the National Electrical Codes ANSI/NFPA 70 – current. In Canada, conform to Canadian Electrical Code CSA-C22.1.

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is crafted and inspected carefully by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

Visible loss or damage:

Note the damage or loss on freight bill or express delivery and signed by the person making the delivery.

File claim for damages immediately:

Regardless of the extent of damages.

Concealed loss or damage:

If damage is noticed after unpacking, notify the transportation company immediately and file a “Concealed Damage” claim with them. This should be done within fifteen (15) days from the date delivered. Retain container for inspection.

SERVICE

Installation of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/local installation codes.

Operation of the equipment should be performed by qualified and authorized personnel who have read this manual and are familiar with the functions of the equipment.

Service of the equipment should be performed by qualified personnel who are knowledgeable with Market Forge cooking equipment.

AIR SUPPLY AND VENTILATION

The area, around and above the appliance must be kept clear to avoid and obstruction of air flow needed for ventilation. Adequate clearance must be maintained at all times in front and side of the appliance for servicing and proper operation.

CLEARANCE

When installing ovens against combustible surfaces (rear or side walls) 0” clearance is required. When installing ovens against non-combustible surfaces (rear or side walls) 0” clearance is required.

LOCATION

DO NOT MOUNT oven on a curb base. Use legs/casters provided. Adequate air space at the bottom and rear of the unit must be provided for proper venting of blower motor. DO NOT USE door to lift or move oven!!! All ovens must be installed on leg assembly or casters shipped with the unit. The leg/stand assembly parts or casters are shipped separately.

LEVELING

A carpenter’s spirit level should be placed on the oven’s center baking rack and the unit leveled both front-to-back and side-to-side. If it is not level, cakes, casseroles, and any other liquid or semi-liquid batter will not bake evenly, burner combustion may be erratic, and the unit will not function efficiently.

If the floor is relatively smooth and level, the unit may be further leveled with adjustment in the foot of the leg. Units with casters must be leveled with shims. A unit will probably not return to the same position after being moved, requiring re-leveling after each and every move.

ELECTRICAL CONNECTION

WARNING

Disconnect power supply before cleaning or servicing.

Convection ovens have a single point power connection at the terminal block. Check for single phase or three phase connection and connect accordingly. The electrical service in the building must be equipped with a properly grounded receptacle, in accordance with local codes, or in the absence of local codes, with the national electrical code, ANSI/NFPA 70-latest edition, in Canada, conform with Canadian electrical codes CSA- C22.1. 208V or 240V single and three phase wires should be properly connected as shown in the wiring diagram. 480V connection is ONLY with three phase and a step down transformer.

Do not cut or remove the grounding wire. Wiring diagram is located on the backside of the appliance.

RATING PLATE

WARNING

UNIT MUST BE CONNECTED ONLY TO THE POWER INPUT IDENTIFIED ON THE RATING PLATE!

IMPROPER CONNECTION TO POWER SUPPLY OTHER THAN WHAT IS DESIGNATED ON DATE PLATE WILL VOID WARRANTY.

The rating plate is located in front of the oven below the oven section. Information on this plate includes the model number, serial number, power input, ampere draw and clearances from combustible and non-combustible surfaces. Metal tag with serial number is located on the top right corner of the unit.

8000 & 8092 STANDARD DEPTH OVENS

SERVICE CONNECTIONS

EP	**Power Supply** - 1-3/8" (44mm) Ø access holes for power supply wires. Use wire suitable for at least 90°C. Normal amps per line wire per oven: 9kW

Installation Clearance: When installing ovens against combustible or non-combustable surfaces (*rear or side walls*) 0" clearance is required.

Oven Interior Dimensions: 24" High x 29" Wide x 22-1/2" Deep (61mm High x 737mm Wide x 572mm Deep)

ELECTRICAL SPECIFICATIONS

VOLTS	AMPS	
	1 PHASE	3 PHASE
208, 60Hz	43	25
240, 60Hz	38	22
480, 60Hz	-	11

Details of other electrical systems available upon request.

DIMENSIONS ARE IN INCHES [MM]

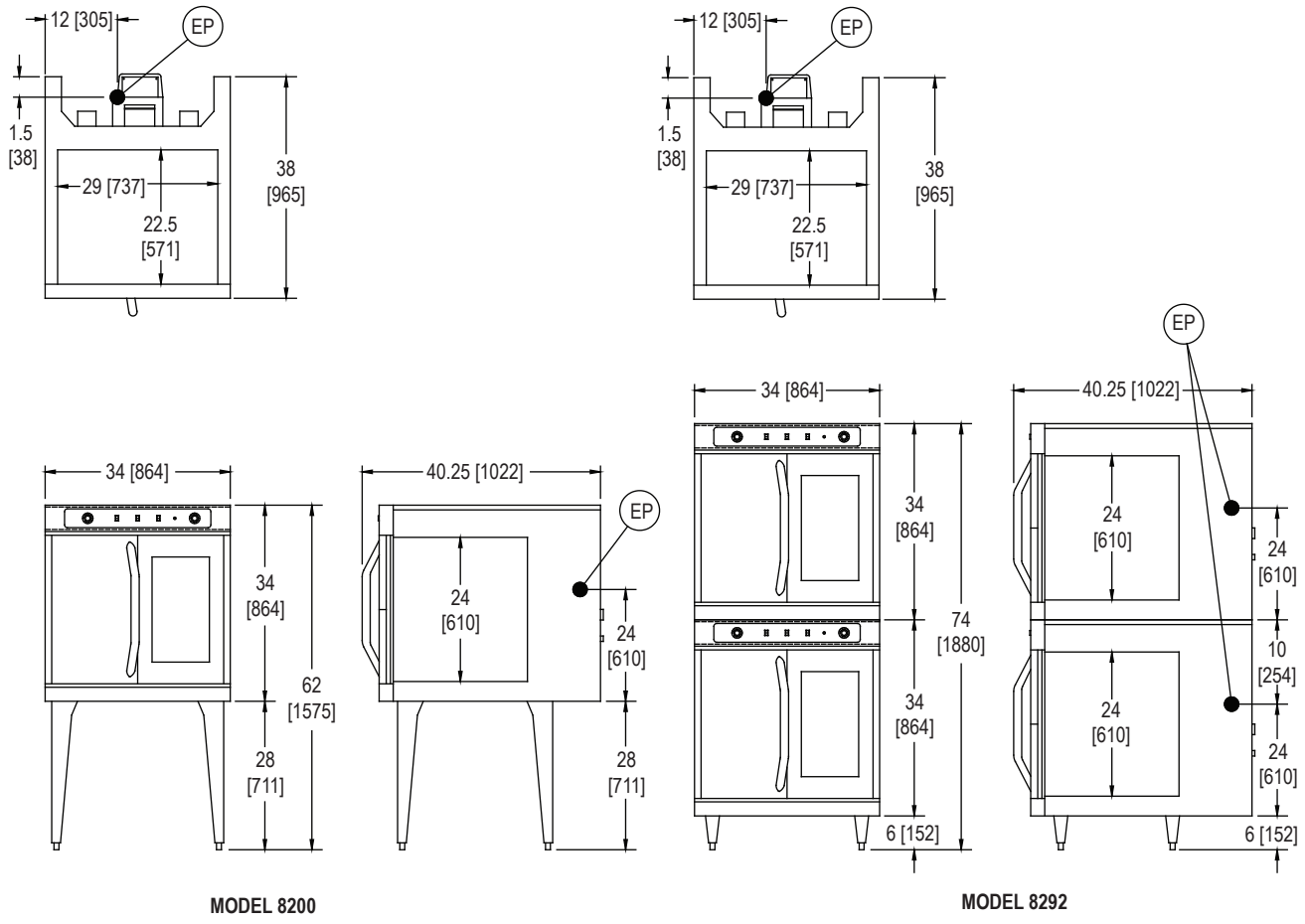


Figure 1

8200 & 8292 BAKERY DEPTH OVENS

SERVICE CONNECTIONS

EC	**Electrical Connection** - Connection for incoming power supply wire on terminal block.
EP	**Power Supply** - 1-3/8" (44mm) Ø access holes for power supply wires. Use wire suitable for at least 90°C. Normal amps per line wire per oven: 12kW

Installation Clearance: When installing ovens against combustible or non-combustable surfaces (*rear or side walls*) 0" clearance is required.

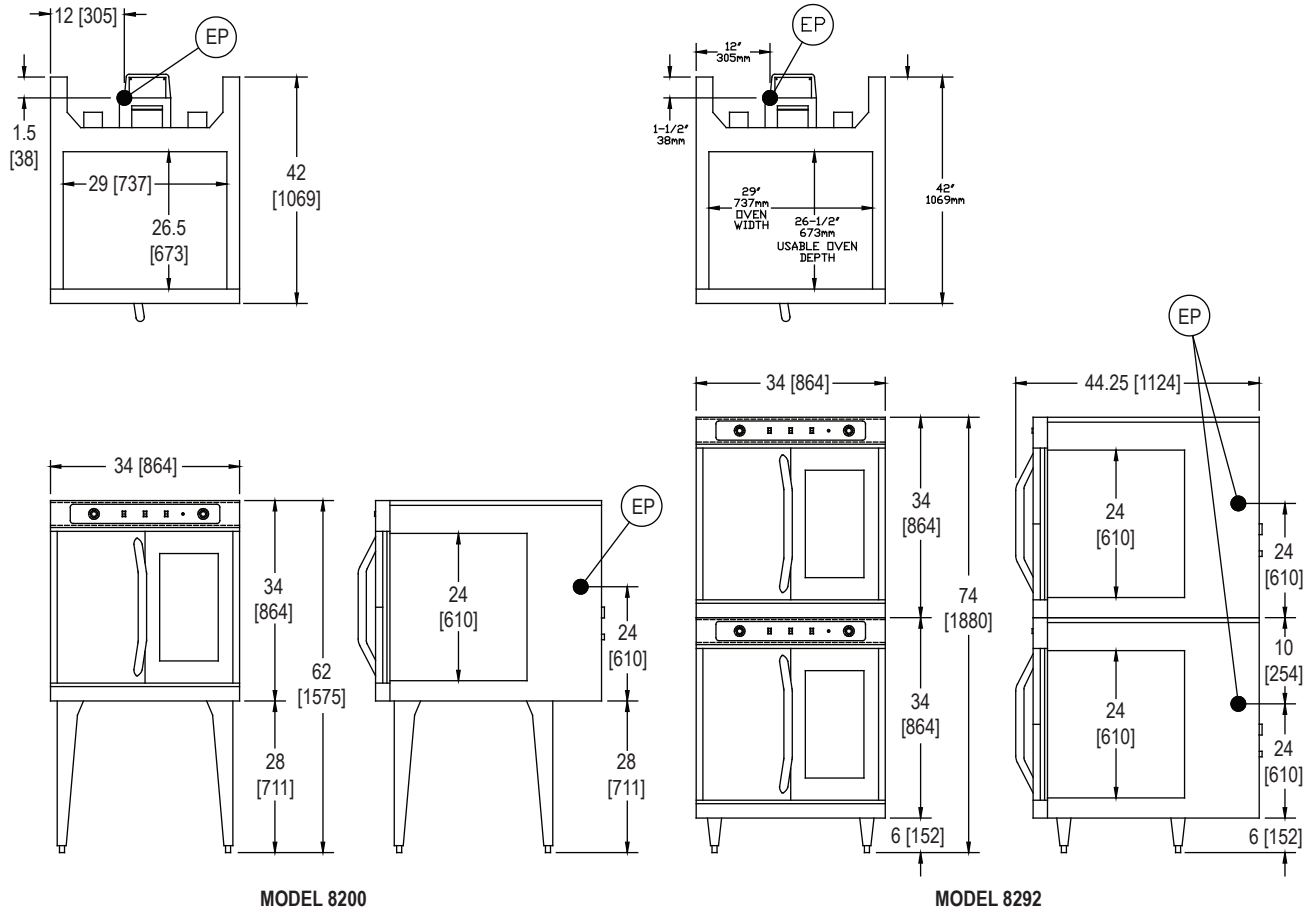
Oven Interior Dimensions: 24" High x 29" Wide x 26-1/2" Deep (*61mm High x 737mm Wide x 673mm Deep*)

ELECTRICAL SPECIFICATIONS

VOLTS	AMPS	
	1 PHASE	3 PHASE
208, 60Hz	58	33
240, 60Hz	50	29
480, 60Hz	-	14

Details of other electrical systems available upon request.

DIMENSIONS ARE IN INCHES [MM]



MODEL 8200 **MODEL 8292**

Figure 2

Assembly to Legs or Stand

CASTER INSTALLATION ON LEGS

If casters are provided, match holes on the caster with holes on the oven bottom base and fasten with bolts provided.

NOTE: Front casters are locking type.

Instructions for oven Leg (Stand) Assembly:

Assemble the leg assembly as follows: (For 8000 & 8200 Models Only)

1. Remove legs from package.
2. Line leg plate holes with holes at the bottom of the base.
3. Secure with (4) 3/8-16 bolts.

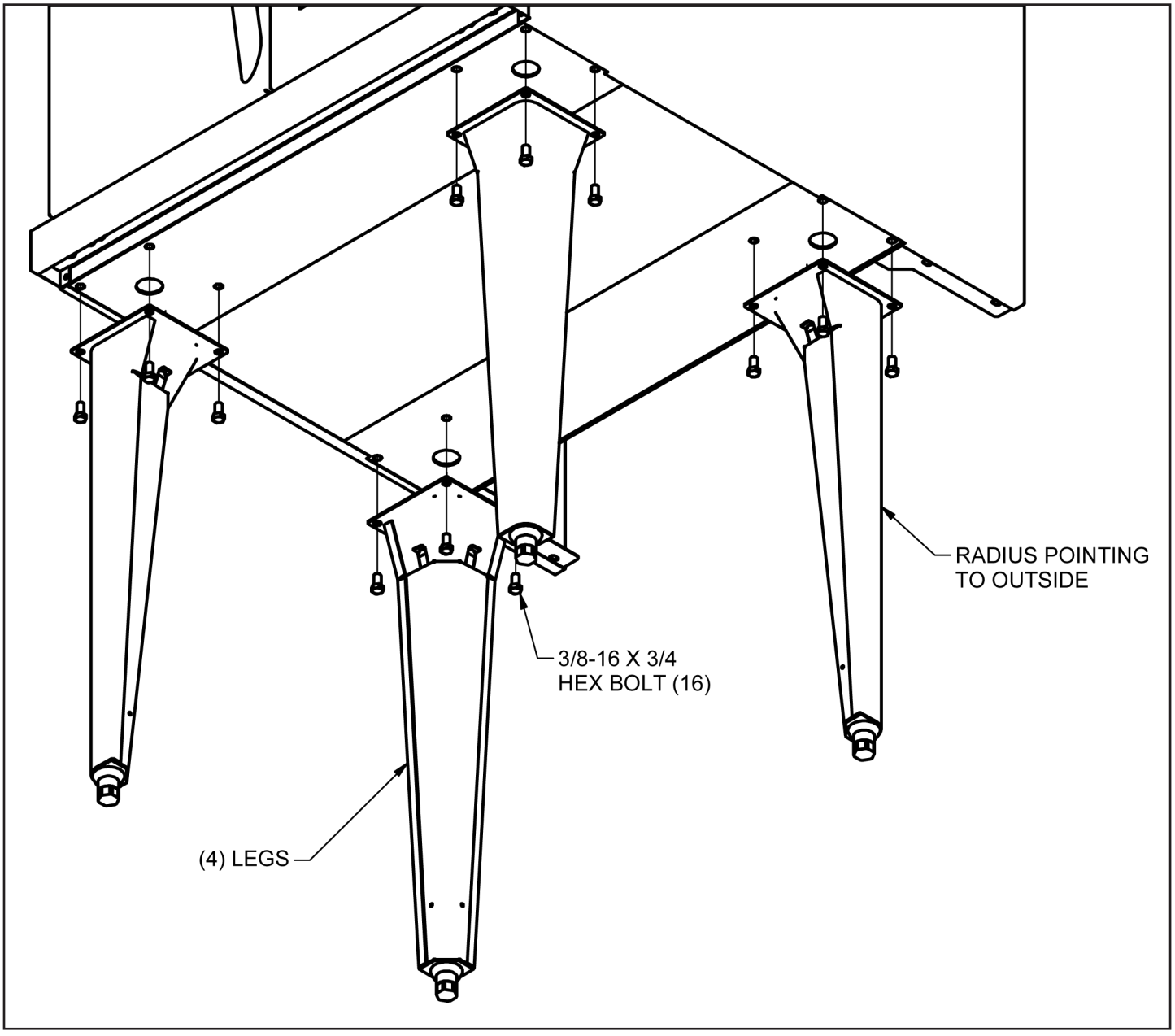


Figure 3

INSTRUCTIONS FOR OPTIONAL BOTTOM SHELF AND RACK GUIDE ASSEMBLY:

Assemble as follows: (For 8000 & 8200 Models with Standard Leg Assembly already Installed)

1. Line up bottom shelf hole with holes on the legs and secure with #10 x 1/2 SMS as shown on detail “B”
2. Fold up the inner tab about 90○ on each leg using pliers. Fold as shown on detail “A”
3. Insert (Bottom Rack Assembly) on upper side and line up holes on (Bottom Shelf) See detail “A” and “B”

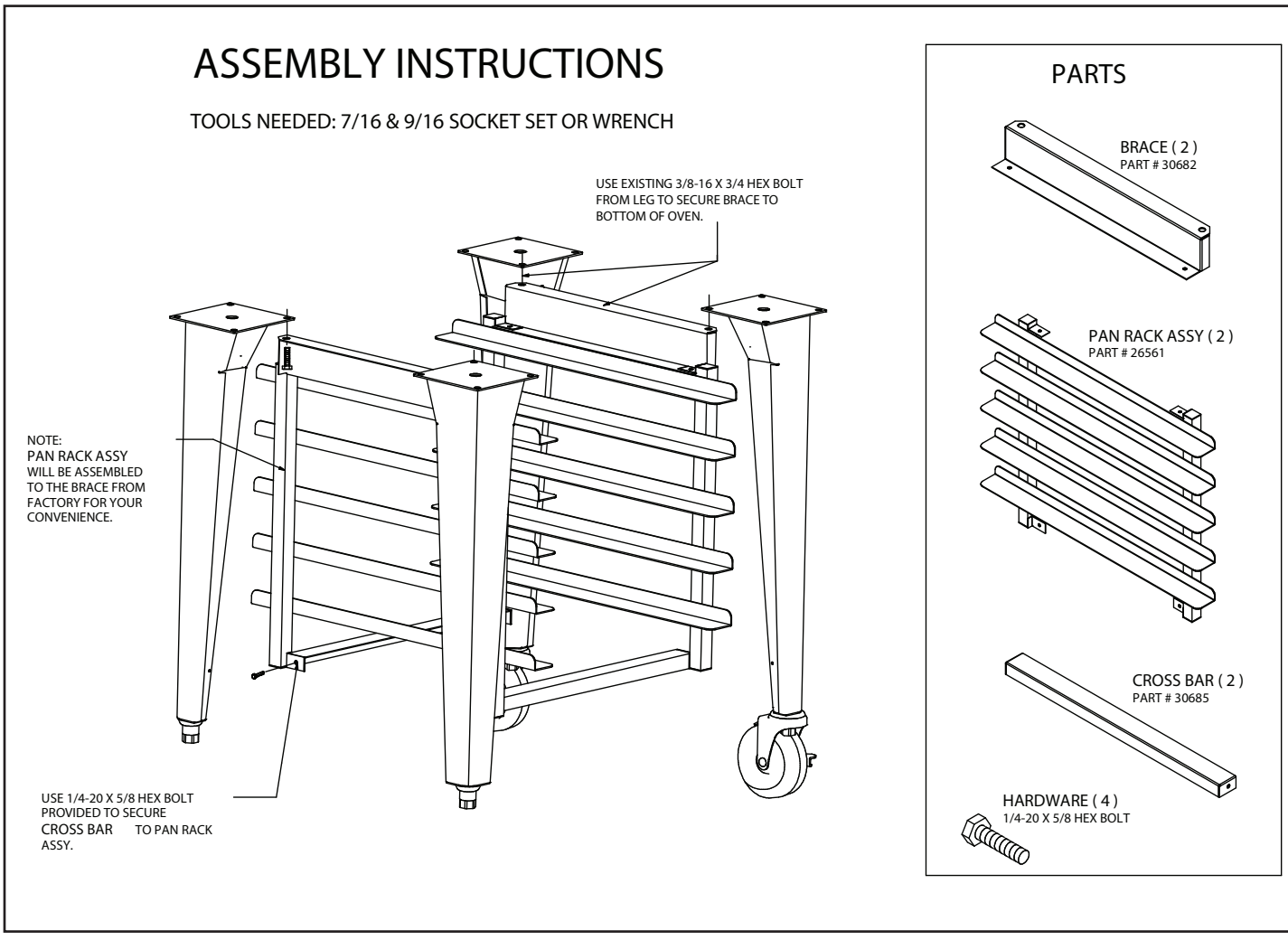

ASSEMBLY INSTRUCTIONS
TOOLS NEEDED: 7/16 & 9/16 SOCKET SET OR WRENCH
USE EXISTING 3/8-16 X 3/4 HEX BOLT FROM LEG TO SECURE BRACE TO BOTTOM OF OVEN.
NOTE:
PAN RACK ASSY WILL BE ASSEMBLED TO THE BRACE FROM FACTORY FOR YOUR CONVENIENCE.
USE 1/4-20 X 5/8 HEX BOLT PROVIDED TO SECURE CROSS BAR TO PAN RACK ASSY.
PARTS
BRACE (2)
PART # 30682
PAN RACK ASSY (2)
PART # 26561
CROSS BAR (2)
PART # 30685
HARDWARE (4)
1/4-20 X 5/8 HEX BOLT

Figure 4

Stacking the Ovens

ASSEMBLING STACKED OVEN:

1. Match holes on the legs with oven bottom base and screw with bolts provided.
2. Set top oven on top of bottom oven.
3. Bolt down at rear and front as shown. Remove top kick plate to access screwing the front bolts.

CASTER INSTALLATION ON STACKED OVENS:

If casters are provided, match holes on the caster with holes on the oven bottom base and fasten with bolts provided.

NOTE: Front casters are locking type.

CAUTION

IF THE APPLIANCE IS SUPPLIED WITH CASTERS, UNIT MUST BE CONNECTED USING FLEXIBLE CONDUIT WITH SUITABLE STRAIN RELIEF ATTACHED TO SIDE OF REAR CONNECTION BOX. PLEASE ENSURE CASTER BRAKES ARE ENGAGED AFTER CONNECTION.

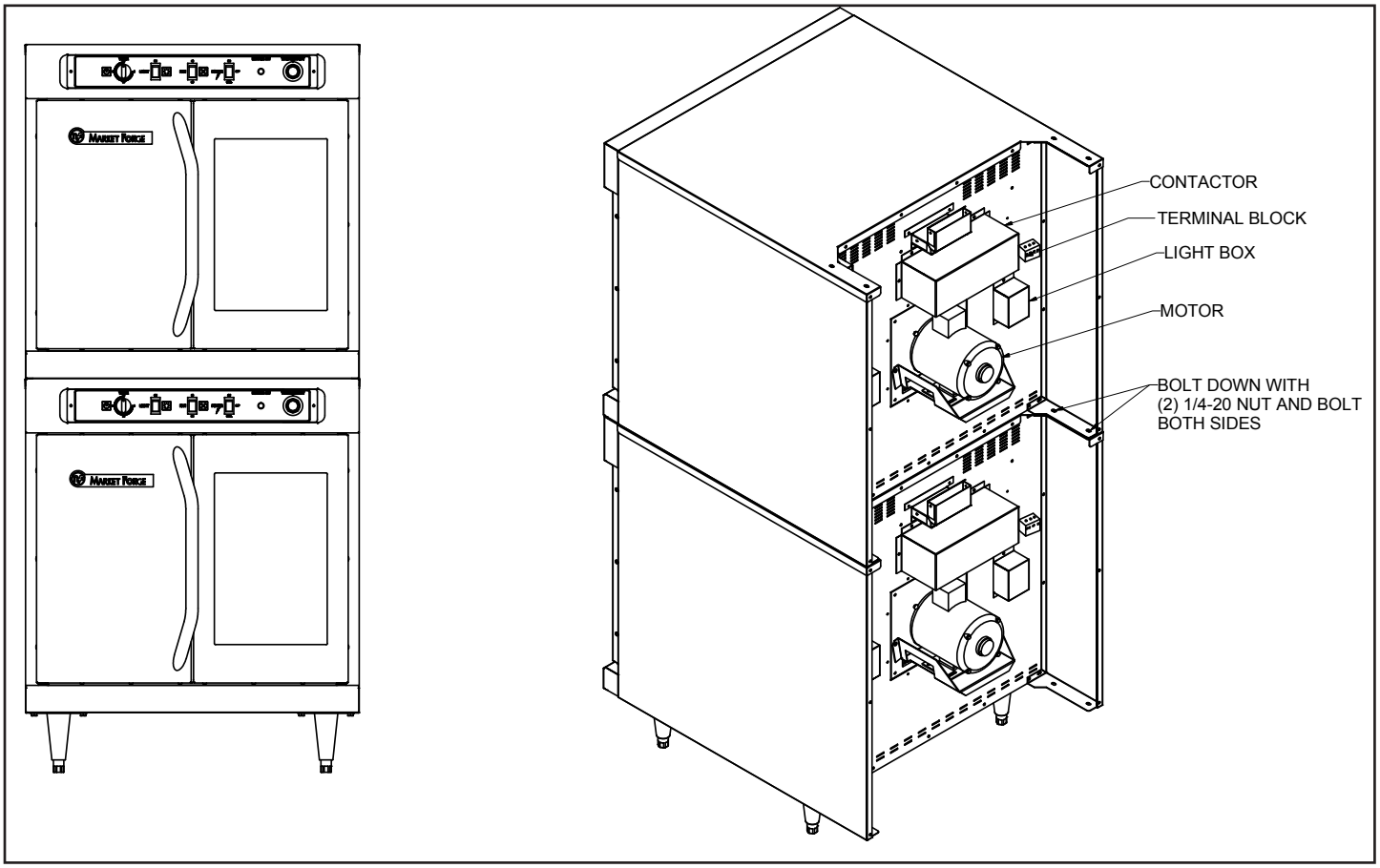


Figure 5

FLEXIBLE COUPLING, CONNECTORS AND CASTERS

If the unit is to be installed with flexible couplings and / or quick-disconnect fittings, the installer must use a AGA design-certified commercial flexible connector of at least 3/4" NPT (with suitable strain relief). The flexible connector must comply with the standard for Connectors for Movable Gas Appliances, ANSI Z21.69 and addendum Z21.69a (or latest edition) and a quick-disconnect device that complies with the standard for quick-disconnect devices for use with Gas Fuel should comply with ANSI Z21.41 and addendum Z21.41a (or latest edition). If disconnection of the restraint is necessary, make sure to reconnect restraint after the appliance has been returned to its originally installed position. Domestic gas or water connectors are not suitable!*Restraining device may be attached to the back frame/panel of unit.

If the unit is to be installed with casters, a flexible connector must be used and the same ANSI standards apply. Locking front casters are provided to limit the movement of the appliance without depending on the connector or associated piping. A suitable strain relief must be installed with the flexible connector. All connections must be sealed with a joint compound suitable for LP gas and all connections must be tested with a soapy water solution before lighting pilots.

LIGHTING THE OVEN

⚠ **CAUTION**

When lighting pilots and checking for leaks, do not stand with your face close to the combustion chamber.

All MARKET FORGE INDUSTRIES, INC. appliances are adjusted and tested before leaving the factory, effectively matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary on installation to meet local conditions; low gas characteristics, to correct possible problems caused by rough handling or vibration during shipment, and are to be performed only by qualified service personnel. These adjustments are the responsibility of the customer and/or dealer and are not covered by our warranty. Check all gas connections for leaks with a soapy water solution before lighting any pilots.

FINAL PREPARATION

On initial installation, turn the oven to 250 degrees and operate for about 1 hour, then reset the thermostat to its maximum and operate for another hour. This will drive off solvents remaining in the unit. At the end of this second hour, turn the thermostat OFF, open the door and set the switch to 'cool'. Oven should then be thoroughly washed using hot, soapy water before being used.

Control Panel

OPERATING INSTRUCTIONS

1. Check that power is available to the oven.
2. Arrange shelf positions according to the item to be cooked.
3. Close doors. Move fan switch to HIGH or LOW. Fan should come on.
4. Set thermostat dial to desired cooking temperature. Heat indicator light should come on
5. Allow oven to preheat for about 5-10 minutes. Pre-heating is complete.
6. Load oven. The load should be adjacent to the oven, so the doors will be open as short a time as possible.
7. Close doors. Set timer for desired cooking time.
8. Buzzer will sound at end of preset interval. Oven is ready to unload.

If oven temperature is to be lowered, set the thermostat to the desired temperature to cool interior. Press the cool down switch. The fan will continue to run with no heat.

This will help cool down the cooking compartment more rapidly.

For daily shutdown, place oven thermostat and power switch in OFF position. For extended shut- down, leave doors ajar as well.

To view product while cooking press the momentary light switch. (see item 4).

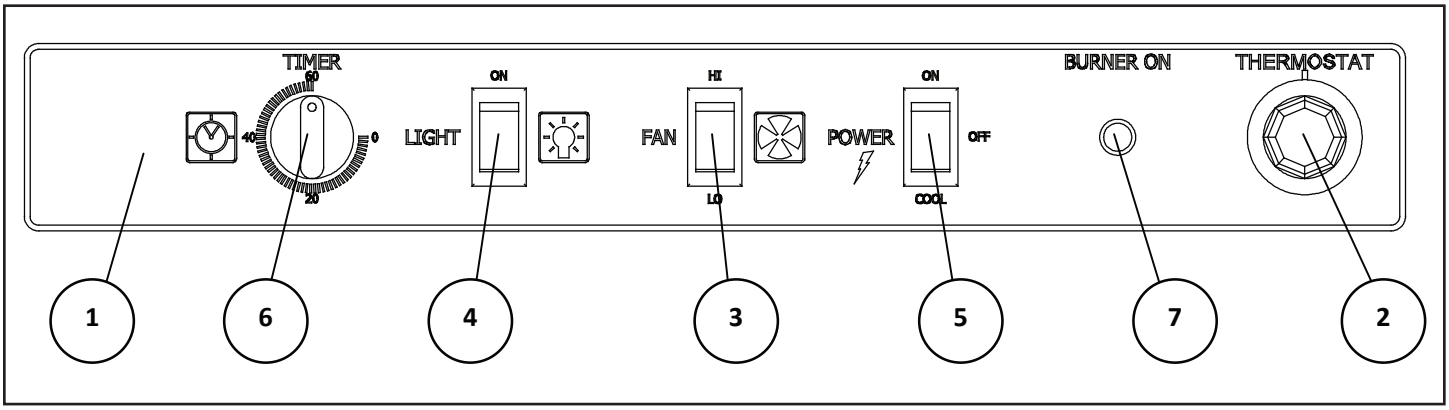


Figure 6

Item	Description
1	Lexan Decal - Easy to clean surface.
2	Thermostat Control Knob - Regulates oven temperature controls heating element operation.
3	Fan Switch - Two position fan switch. Controls fan speed either high or low.
4	Light Switch - Momentary switch.
5	Power Switch - Three position switch – on, off, cool down.
6	Timer - 60-minute timer.
7	Burner Switch - Indicates when thermostat is calling for heat and the heat or burners are on.

Any piece of equipment works better and lasts longer when maintained properly. Cooking equipment is no exception. Your MARKET FORGE INDUSTRIES, INC. oven must be kept clean during the working day and thoroughly cleaned at the end of the day.

⚠ CAUTION

Never use Ammonia in an Oven that is warmer than room temperature and always have direct ventilation.

DAILY CLEANING

1. Remove the baking racks. Wash in hot soapy water, and replace after the rest of the oven is cleaned.
2. Scrape off any food particles with a nylon griddle scraper. Be very careful about scratching the porcelain finish on the oven liner panels.
3. Wash all the above with hot soapy water, then reassemble.
4. Baked on spills may be loosened and stubborn stains removed with ordinary household ammonia and scrubbing with a nylon pad in a cold oven only.
5. Do not allow spray type oven cleaners to come into contact with the temperature probe in the oven.
6. After cleaning the oven, rinse well with ¼ cup of vinegar to one quart of clear water solution to neutralize any caustic residue of the cleaning compound. Wipe dry.
7. To increase the life of the motor, follow these instructions:
    a. Never run oven with motor off.
    b. After you finish cooking and the oven is not to be used for more then 1/2 hour. Place the switch to the “COOL” position and open the door. When oven temperature is equal to room temperature turn unit off.

PERIODIC CLEANING

Check the ventilation system periodically to see that nothing has fallen down into the exhaust vents. Lubricate the pivot pins of the oven door hinge. Use a multi-purpose lubricating oil sparingly so as to not drip oil needlessly.

Your appliance should be checked for safe and efficient operation at least once a year by qualified service personnel.

CLEANING STAINLESS STEEL

All stainless steel body parts should be wiped regularly with hot soapy water during the day and with a liquid cleaner designed for this material at the end of each day.

⚠ CAUTION

DO NOT USE steel wool, abrasive cloths, cleaners or powders to clean stainless surfaces! If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material; then use a wood or nylon scraper.

⚠ CAUTION

DO NOT USE a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are almost impossible to remove.